RANGEmaster

Britain's No.1 Range Cooker

USER GUIDE & INSTALLATION INSTRUCTIONS

Professional+ 100 FX Dual Fuel

RANGEMASTER COOKWARE

Our range cookers are well known for providing the best possible cooking performance and years of faithful service. However, a great cooker alone cannot guarantee perfect results every time. The other vital ingredients are of course enthusiasm and quality cookware.

We offer cookware to work perfectly with all fuel types manufactured by Rangemaster, including induction hobs. You can be assured of functionality with style, as well as the quality and meticulous attention to detail you expect from the pioneers of range cooking.

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FRUITY BAKED PUDDING

Serves 4–6

Ingredients

- Oil for greasing
- 100 g strawberries
- 100 g raspberries
- 100 g redcurrants
- 100 g blackberries
- or a 400 g mixture of any soft fruits
- 2 medium eggs
- 30 g caster sugar
- 80 ml skimmed milk
- 2 tsp vanilla extract
- 60 g plain flour (sifted)
- 1 tsp baking powder
- Icing sugar to dust

Method

1. Preheat the oven to 200 °C (for a conventional oven), 180 °C (for a fan oven) or gas mark 6.
2. Lightly grease a dish 26 cm wide x 4 cm deep.
3. Thickly slice any large strawberries and place them with the other fruits into an ovenproof dish, deep enough so the berries are about 2 deep.
4. Whisk the eggs and caster sugar until pale and fluffy. Beat the milk and vanilla extract into the mixture and then fold in the sifted flour and baking powder.
5. Pour the cake mix over the fruit and bake on the centre shelf of the oven for 15-20 minutes, or until the mixture is cooked through and golden on the top.
6. Dust with icing sugar and serve immediately with cream or crème fraiche.

ROAST LOIN OF PORK WITH PROSCIUTTO & BAY LEAVES

Ingredients

- 3 kg (6½ lb) skinned and boned loin of pork
- 2 x 70 g packs prosciutto
- Grated zest of 2 lemons
- Bay leaves
- Salt and freshly ground black pepper

For the sauce:

- 1 tablespoons plain flour
- 4 tablespoons lemon juice
- Chicken stock/water

Method

1. Preheat the oven to 220 °C (for a conventional oven), 200 °C (for a fan oven) or gas mark 7.
2. Spread one of the packs of prosciutto over a chopping board; place the pork on top with the outer (fat) part of the pork resting on the prosciutto.
3. Sprinkle the lemon zest onto the inside of the meat and season well. Lay the remaining prosciutto on top of the zest and roll up.
4. Secure the pork with string or silicone bands and thread bay leaves under the string, covering the whole piece of pork. Put the meat on to a trivet over a large roasting tin containing enough water to cover the base.
5. Place into the oven and cook for 30 minutes. Reduce the heat to 180 °C conventional oven/160 °C fan oven/gas 4 and continue roasting for a further 25 minutes per 500 g. Should the prosciutto start becoming too brown, cover with some foil.
6. When the pork is cooked, place onto a warm plate, cover with foil and allow to rest for at least 20 minutes.
7. Spoon off most of the fat from the roasting tin and stir the flour into the remaining. Gradually add the stock and lemon juice, adding more stock until the desired consistency is reached and simmer for 5 minutes. Check the seasoning, adding more pepper or lemon juice as necessary.
8. Remove the string or bands from the pork and carve into slices, serve with the sauce.

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1. Before You Start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a dual fuel cooker before.

Important!

⚠ **This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.**

⚠ **This appliance is for use in Great Britain and the Republic of Ireland. It is a Cat II_{2H3+} cooker and is set for G20 at 20 mbar. (A conversion kit for LPG is available for the cooker.)**

Installation and Maintenance

In the UK, the cooker must be installed by a Gas Safe registered engineer. The electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Set the clock to make sure that the oven is functional – see the relevant section in this manual.

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

Unless specified otherwise in this guide, always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work.

Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200 °C and run for at least an hour.

Make sure the room is well ventilated to the outside air (see *'Ventilation'* below). People with respiratory or allergy problems should vacate the area for this brief period.

If You Smell Gas

- DO NOT turn electric switches on or off
- DO NOT smoke
- DO NOT use naked flames
- DO turn off the gas at the meter or cylinder
- DO open doors and windows to get rid of the gas
- DO keep people away from the area affected
- Call your gas supplier

If you are using natural gas in the UK, ring the National Grid on: 0800 111 999.

Ventilation

⚠ **CAUTION: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cookerhood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.**

Personal Safety

⚠ **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

⚠ **WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

⚠ **DO NOT modify this appliance.**

⚠ **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

⚠ **This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to make sure that they can use the appliance safely.**

⚠ **CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

Danger of fire: DO NOT store items on the cooking surfaces.

To avoid overheating, DO NOT install the cooker behind a decorative door.

Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.

DO NOT use a steam cleaner on your cooker.

Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

When the oven is on, DO NOT leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.

Note that this appliance has a cooling fan. When an oven is in operation the fan will run to cool the fascia and control knobs.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

DO NOT spray aerosols in the vicinity of the cooker while it is on.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

NEVER operate the cooker with wet hands.

DO NOT use aluminium foil to cover shelves, linings or the oven roof.

DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.

NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.

DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.

DO NOT use cooking vessels on the hotplate that overlap the edges.

DO NOT drop or rest objects on the door glass. Although the glass is very strong, a sharp blow or a falling object might cause the glass surface to crack or break.

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

WARNING!
Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.

Take care that no water seeps into the appliance.

This appliance is heavy so take care when moving it.

The appliance is not intended to be operated by means of external timer or separated remote-control system.

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

Cleaning

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

2. Cooker Overview

Fig.2-1

The 100 dual fuel cooker **(Fig.2-1)** has the following features:

A. 5 hotplate burners including a wok burner

B. A control panel incorporting a timer

C. Main multi-function oven

D. Multi-function oven

E. Storage drawer

Hotplate Burners

The drawing by each of the control knobs indicates which burner that knob controls.

Each burner has a Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

When the igniter button is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, push in and turn the associated control knob to the high position as indicated by the large flame symbol (), **(Fig.2-2)**.

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

Fig.2-2

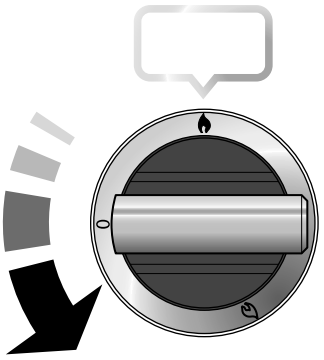


Fig.2-3

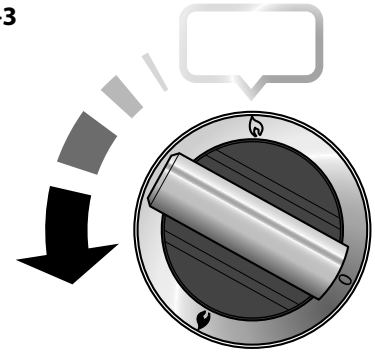


Fig.2-4

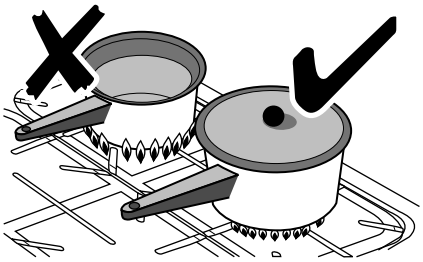


Fig.2-5

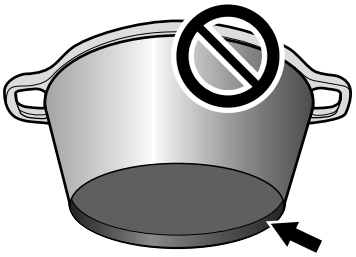


Fig.2-6

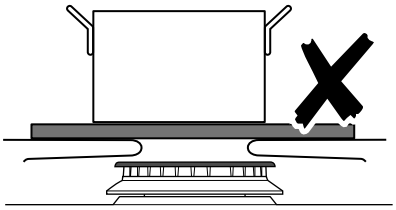


Fig.2-7

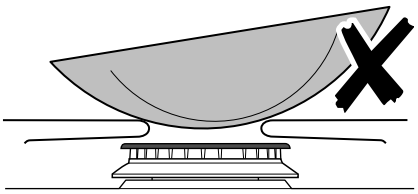
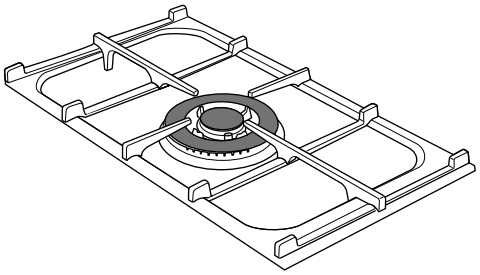


Fig.2-8



If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the 'OFF' position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob counter-clockwise **(Fig.2-3)**. On this cooker the low position is beyond high, NOT between high and off.

If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly **(Fig.2-4)**.

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used **(Fig.2-5)**.

Simmering aids, such as asbestos or mesh mats, are NOT recommended **(Fig.2-6)**. They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers **(Fig.2-7)**.

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 260 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying **(Fig.2-8)**.

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

The Wok Cradle

The wok cradle is designed to fit a 35 cm wok. If you use a different wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if the wok is too small, the cradle will not support it properly **(Fig.2-9)**.

The cradle should be used on the wok burner only. When you fit the cradle, make sure that it is supported properly on a pan support and the wok is sitting level in the cradle **(Fig.2-10)**.

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

The Griddle

The griddle fits the left-hand pan support, front to back **(Fig.2-11)**. It is designed for cooking food on directly. DO NOT use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

⚠ **DO NOT put it crossways – it will not fit properly and will be unstable (Fig.2-12).**

⚠ **DO NOT put it on any other burner – it is not designed to fit in any of the other pan supports.**

Position the griddle over the hotplate burners resting on the pan support. Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use or alternatively brush oil onto the food to be cooked **(Fig.2-13)**. Light the hotplate burners. Adjust the flame heights to suit.

Preheat the griddle for **a maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

⚠ **Always leave space around the griddle for the gases to escape.**

⚠ **NEVER fit two griddles side by side (Fig.2-14).**

After cooking, allow the griddle to cool before cleaning.

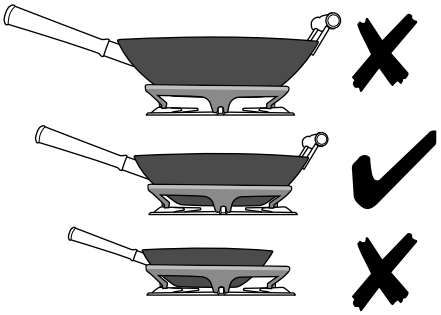


Fig.2-9

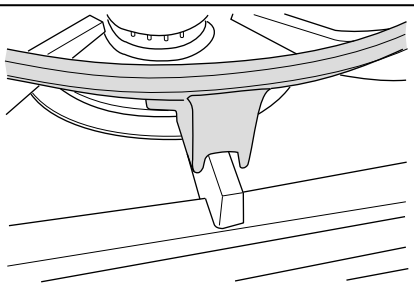


Fig.2-10

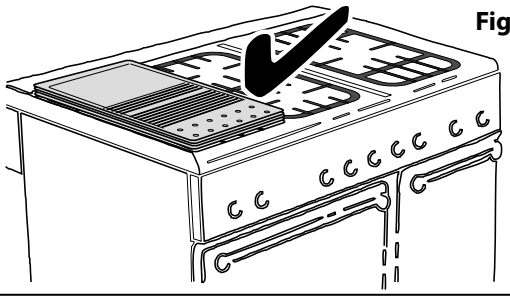


Fig.2-11

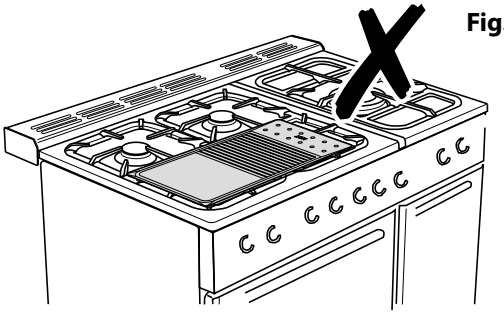


Fig.2-12

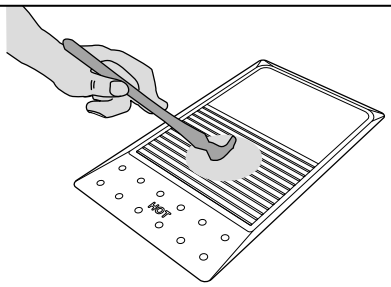


Fig.2-13

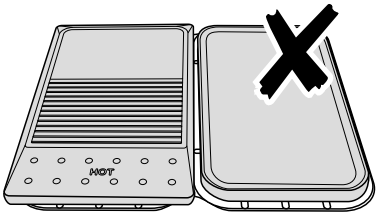


Fig.2-14

Function	*Use*
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2-1

Function	*Use*
Grilling	Grilling meat and fish with the door closed
Conventional oven	A full cooking function for roasting
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2-2

The Multi-function Ovens

Both ovens are multi-function ovens. In addition to the element around the fan, it is fitted with extra heating elements, in the top of the oven and under the oven base. Take care to avoid touching the top elements when placing or removing items from the oven.

The left-hand multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2-1 gives a summary of the multi-function modes. The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

Left-hand Multi-function Oven Modes

Defrost

This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from contamination. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven. Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator. Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven

This function operates the fan and the heating element around them. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for multi-shelf cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10 °C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned Grilling

This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results place the food to be grilled on the pan provided. Thick pieces of meat or fish

are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

Note: When grilling full width, to allow sufficient access for tending foods we recommend placing the grill pan tray support on the second from top level.

Fan Assisted Oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (Top and Base Heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be changed over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you are familiar with this function.

Conventional Oven (Top and Base Heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Browning Element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

Base Heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.

Right-hand Multi-function Oven Modes

Table 2-2 gives a summary of the right-hand multi-function modes. The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

Grilling

For best results place the food to be grilled on the pan provided. The oven door should be kept closed while cooking is in progress. Preheat this function before cooking. Place the pan on shelf level 4 or 5 depending on what is being cooked.

Conventional Oven (Top and Base Heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Browning Element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

Base Heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.

The Ovens

The clock must be set to the time of day before the left-hand oven will work. See the following section on *'The Clock'* for instructions on setting the time of day. The clock only controls the left-hand oven.

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

Note: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

Fig.2-15

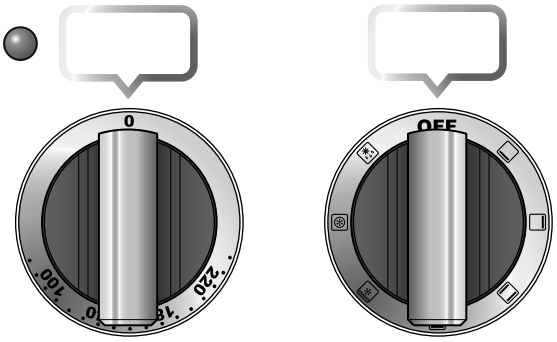
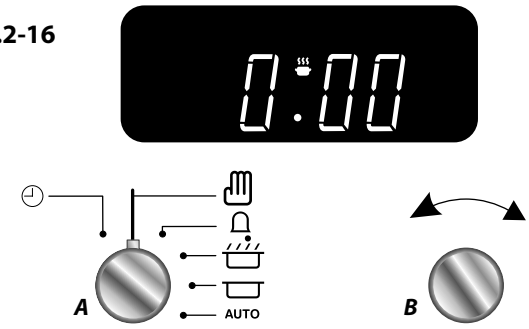


Fig.2-16



A – Timer knob, B – Adjusting knob

Fig.2-17

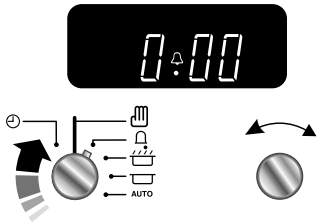


Fig.2-18

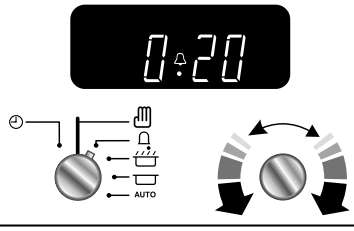


Fig.2-19

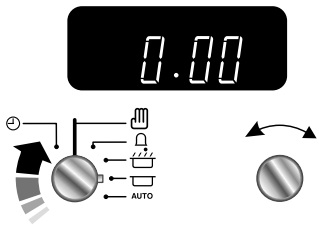
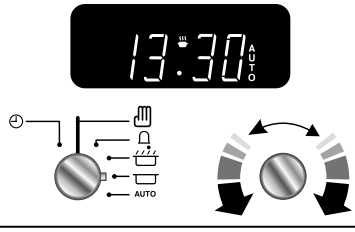


Fig.2-20



Operating the Ovens

Turn the oven knob to the desired temperature **(Fig.2-15)**.

The oven indicator light will glow until the oven has reached the temperature selected **(Fig.2-15)**. It will then cycle on and off during cooking.

The Clock

You can use the clock to turn the left-hand oven on and off. **The clock must be set to the time of day before the oven will work.**

Setting the Time of Day

The 2-button LCD clock is shown in **(Fig.2-16)**. When the clock is first connected, the display flashes (*0.00*) and ( ) alternately.

To set the time, turn and hold the Timer knob to the clock symbol [🕘] and at the same time turn the Adjusting knob left or right until the clock shows the time of day. Remember this is a 24-hour clock. Let go of the Timer knob and it will spring back to the vertical, oven manual setting.

IMPORTANT: The left-hand oven will not operate unless the clock has been set.

Setting the Minute Minder

To activate the minute minder turn the Timer knob to the right to the [🔔] minute minder setting – it should click into position **(Fig.2-17)**.

Rotate the Adjusting knob to set the time required **(Fig.2-18)**.

You can either turn the knob back to the vertical manual setting [✋] to keep an eye on the time of day, or leave it in the [🔔] minute minder position as the time ticks down.

To stop the beeper when it sounds, turn the Adjusting knob counter-clockwise.

- The *'cook period'*, which is the length of time you want the oven to cook for.
- The *'stop time'*, which is the time of day you want the oven to stop cooking.

To Stop the Oven at a Specific Time of Day

Turn the Timer knob to the [▭] position **(Fig.2-19)**.

Use the Adjusting knob to set the *'stop time'*. You can set the oven to turn on at any time over the following 24-hour period. AUTO shows in the display **(Fig.2-20)**.

Turn the Timer knob to the bottom 'AUTO' setting to return to the clock display.

Once the *'stop time'* is reached, the beeper sounds. Turn the Timer knob to the vertical [✋] to return to manual cooking.

To Start and Then Stop the Oven Using the Timer

You cannot set a start time directly – this is set automatically by a combination of the *'cook time'* and *'stop time'*.

Turn the Timer knob to the [⏦] position **(Fig.2-21)**.

Turn the Adjusting knob to set the *'cooking time'* you need **(Fig.2-22)**.

Turn the Timer knob to the [▭] position. The display will show the current time of day plus the *'cook time'* you just set. Use the Adjusting knob to set the *'stop time'* required **(Fig.2-23)**.

The *'stop time'* is displayed, followed by 'AUTO'. Set the oven to the cooking temperature you need. Turn the Timer knob to the 'Auto' setting.

When your cooking is finished, the beeper sounds. Turn the Timer knob to the vertical [✋] to return to manual cooking.

If you are out, do not worry about the beeper going off – it stops on its own after a while. When you return, turn the Timer knob to the vertical [✋] to return to manual cooking.

AUTO is Showing, But You Want to Revert to Manual Cooking

You can cancel any automatic settings by briefly turning the Timer knob to the clock symbol [🕘] and then releasing it.

Key Lock

When the key lock is activated the left-hand oven is locked and will not come on.

The right-hand oven can be operated as usual.

To Activate the Key Lock

Make sure that the clock is in manual mode and cancel any active programs.

Turn and hold the Timer knob to the clock symbol [🕘] for about 8 seconds. 'On' appears on the display **(Fig.2-24)**.

While still holding the Timer knob turned to the clock symbol [🕘], turn the Adjusting knob clockwise until the key symbol [⚷] and 'OF' shows on the display **(Fig.2-25)**. Release the knobs.

The left-hand oven is now locked, as is confirmed by the display showing the time of day alongside the key symbol [⚷].

When the key lock is activated, the left-hand oven is locked and will not come on **(Fig.2-26)**.

To Turn Off the Key Lock

Turn and hold the Timer knob to the clock symbol [🕘] for about 8 seconds. 'OF' will appear on the display **(Fig.2-27)**.

While still holding the Timer knob turned to the clock symbol [🕘], turn the Adjusting knob clockwise until the key symbol [⚷] goes out on the display and 'On' shows.

Let go of the knobs.

After a few seconds, the display reverts to showing the time of day.

The programmable oven can now be used normally.

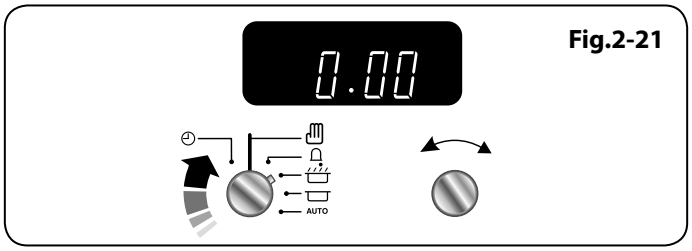


Fig.2-21

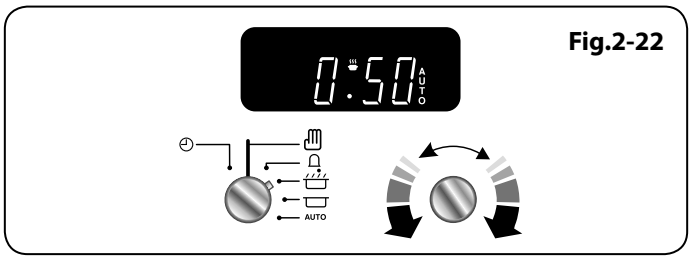


Fig.2-22

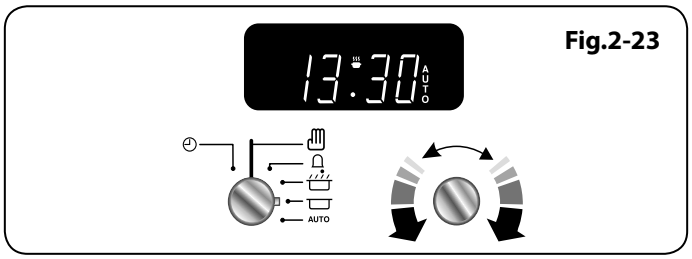


Fig.2-23

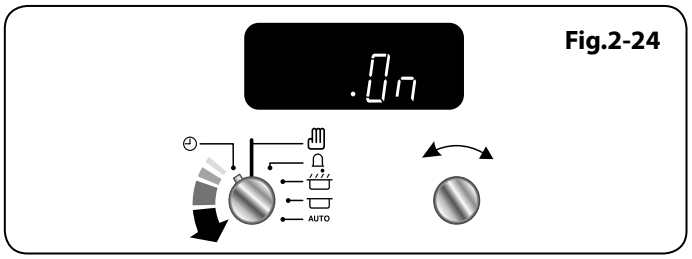


Fig.2-24

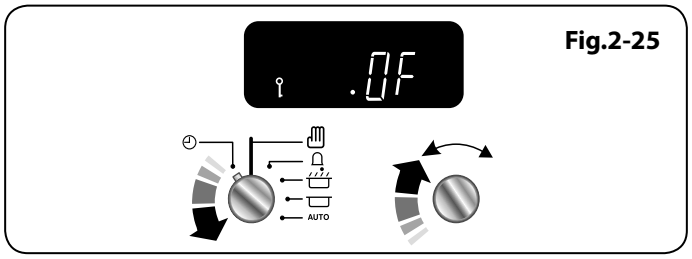


Fig.2-25

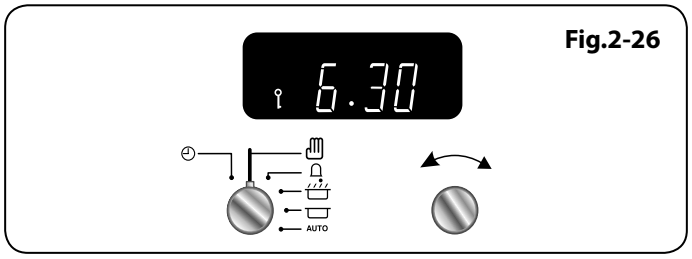


Fig.2-26

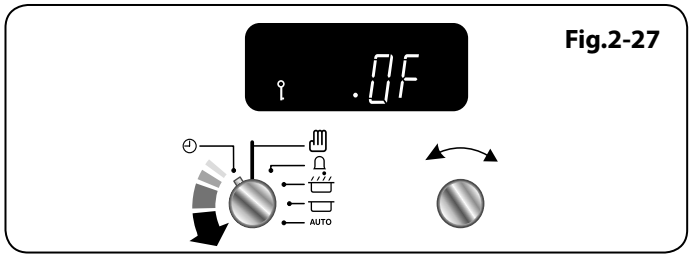


Fig.2-27

Fig.2-28

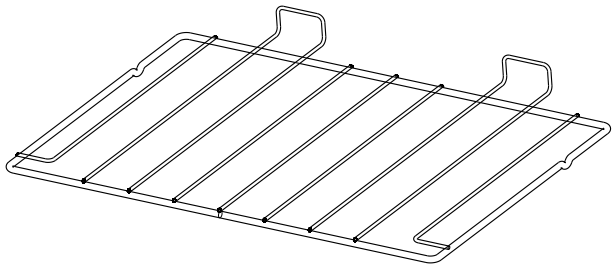


Fig.2-29

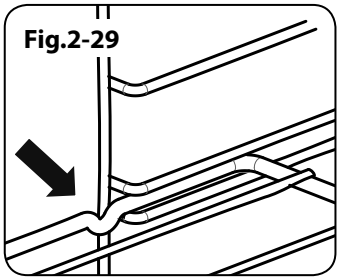


Fig.2-30

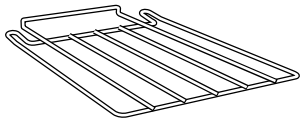


Fig.2-31

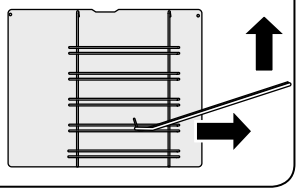


Fig.2-32

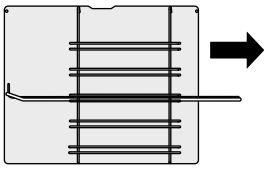


Fig.2-33

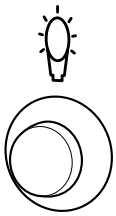


Fig.2-34

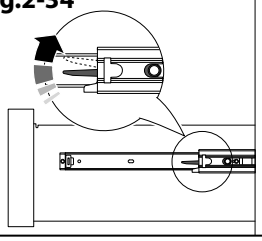
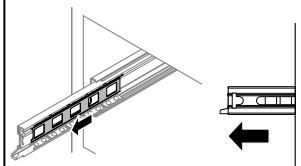


Fig.2-35



Make sure the inner rail is forwards

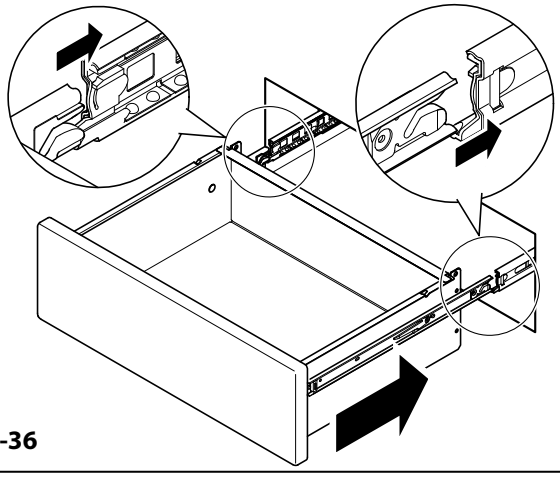


Fig.2-36

Accessories

Oven Shelves – Left-hand (Main) Oven

The left-hand oven is supplied with two flat shelves **(Fig.2-28)**.

The oven shelves are retained when pulled forward but can be easily removed and refitted.

To refit the shelf, line up the shelf with a groove in the oven shelf supports and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back **(Fig.2-29)**.

Oven Shelves – Right-hand Oven

The cooker is supplied with two standard shelves **(Fig.2-30)**.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides **(Fig.2-31)**.

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward **(Fig.2-32)**.

Oven Lights

Press the button to turn the lights on **(Fig.2-33)**.

If the oven lights fail, turn off the power supply before changing the bulb. See the *'Troubleshooting'* section for details on how to change the bulb.

Storage

The bottom drawer is for storing oven trays and other cooking utensils.

It can get very warm, so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

⚠ **Flammable materials may explode and result in fire or property damage.**

The drawer can be removed completely for cleaning, etc.

To Remove the Storage Drawer

Pull the drawer right out.

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails **(Fig.2-34)**. At the same time pull the drawer forwards and away from the side rails.

For safety's sake push the drawer rails back out of the way.

To Replace the Storage Drawer

To replace the drawer in the cooker, pull the side rails fully out **(Fig.2-35)**. Carefully move the drawer back between the rails and rest it on the side rails **(Fig.2-36)**.

Push the drawer back until the clips click into place.

3. Cooking Tips

Cooking with a Multi-function Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

⚠ **DO NOT place warm food in the oven to be timed.**

⚠ **DO NOT use a timed oven that is already warm.**

⚠ **DO NOT use the timed oven if the adjoining oven is already warm.**

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

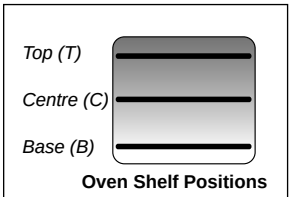
For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½") in the main oven and 232 mm (9 1/8") by 321 mm (12 5/8") in the right-hand oven.

When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf in the main oven. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used ***AS A GUIDE ONLY***. Individual tastes may require the temperature to be altered to provide a preferred result. Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven so you can use any shelf. See '*Overview*' and *'Cooking Tips'* for more information.



Oven Shelf Positions

Food	Left-hand Oven Fan function Temperature °C	Right-hand Oven Conventional function Centre shelf Temperature °C	Approximate Cooking Time
Meat			
Beef (no bone)	150	160	30-35 minutes per 500g +30-35 minutes.
	190	200	20-25 minutes per 500g +20-25 minutes.
Lamb	150	160	30-35 minutes per 500g +30-35 minutes.
	190	200	25-30 minutes per 500g +25-30 minutes.
Pork	150	160	35-40 minutes per 500g +35-40 minutes.
	190	200	25-30 minutes per 500g +25-30 minutes.
Poultry			
Chicken	150	160	20-25 minutes per 500g +20-25 minutes.
	190	200	15-20 minutes per 500g +15-20 minutes.
Turkey	150	160	20 minutes per 500g +20 minutes.
	190	200	15 minutes per 500g +15 minutes.
Duck	150	160	25-30 minutes per 500g.
	190	200	20 minutes per 500g.
Casserole	130-140	140-150	2-4 hours according to recipe.
Yorkshire pudding	210	220	Large tins 30-35 minutes; individual 10-20 minutes.
Cake			
Very rich fruit - Christmas, wedding, etc.	130	140	45-50 minutes per 500g of mixture.
Fruit 180 mm tin	140	150	2-2½ hours.
Fruit 230 mm tin	140	150	Up to 3½ hours.
Madeira 180 mm	150	160	80-90 minutes.
Queen cakes	180	190	15-25 minutes.
Scones	210	220	10-15 minutes.
Victoria sandwich			
180 mm tin	170	180	20-30 minutes.
210 mm tin	170	180	30-40 minutes.
Desserts			
Shortcrust tarts	180	190	20-30 minutes on a preheated tray.
Fruit pies	180	190	35-45 minutes.
Tartlets	180	190	10-20 minutes according to size.
Puff pastry	210	220	20-40 minutes according to size.
Meringues	90	100	2-3 hours.
Baked egg custard	150	160	45-60 minutes.
Baked sponge pudding	180	190	40-45 minutes.
Milk pudding	130-140	140-150	2 to 3 hours.
Bread	210	220	20-30 minutes.
Fish	Fanned Grilling	Grilling	
Fillet	180	190	15-20 minutes.
Whole	180	190	15-20 minutes per 500g.
Steak	180	190	Steaks according to thickness.

Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C for 20 minutes then 160°C for the remainder.

For stuffed poultry, you could cook at 200°C for 20 minutes then 160°C for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.

Using the right-hand oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.

Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.

Using the right-hand oven: for even browning the maximum size of baking tray recommended is 232 mm x 321 mm. This ensures free heat circulation.
If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.

5. Cleaning Your Cooker

Essential Information

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

⚠ **NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**

⚠ **DO NOT mix different cleaning products – they may react together with hazardous results.**

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch on the electricity supply and reset the clock before re-using the cooker.

Hotplate Burners

The burner heads and caps can be removed for cleaning.

⚠ **DO NOT put the burner heads in a dishwasher.**

Make sure they are absolutely dry before replacing them.

The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head **(Fig.5-1)**.

The Wok Burner

The Wok burner can also be taken apart for cleaning.

When reassembling the wok burner **(Fig.5-2)**, turn over the large base ring and find the 'D' shaped area **(Fig.5-3)**. Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring **(Fig.5-4)**.

Now fit the two burner caps, making sure that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

The Wok Cradle

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

The Griddle

Always clean the griddle after use. Allow it to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

Note: If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.

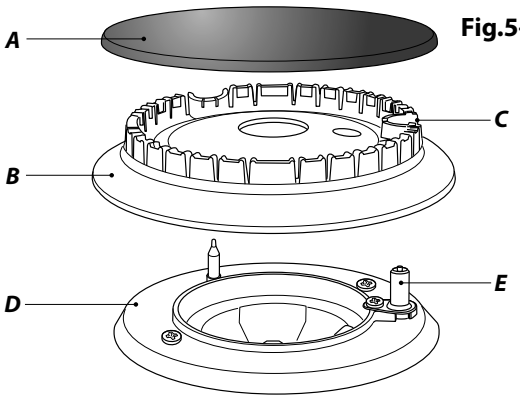


Fig.5-1

A – Cap, B – Head, C – Notch, D – Base , E – Electrode

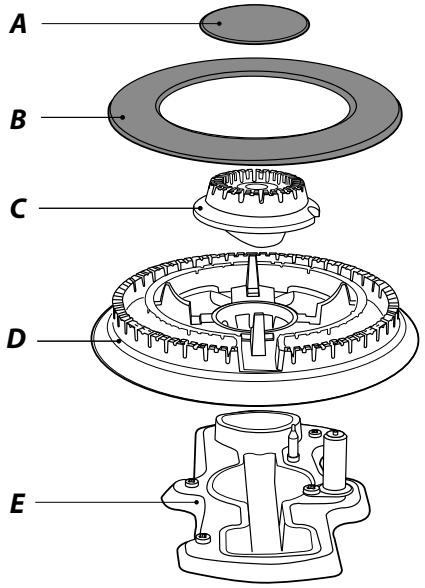


Fig.5-2

A – Inner burner cap, B – Outer burner cap, C – Inner burner head, D – Outer burner head, E – Wok burner base

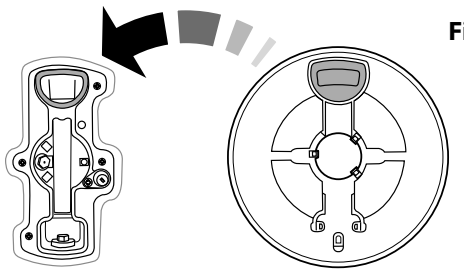


Fig.5-3

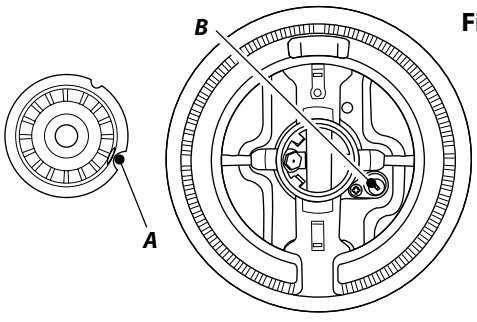


Fig.5-4

A – Electrode notch, B – Ignition electrode

Fig.5-5

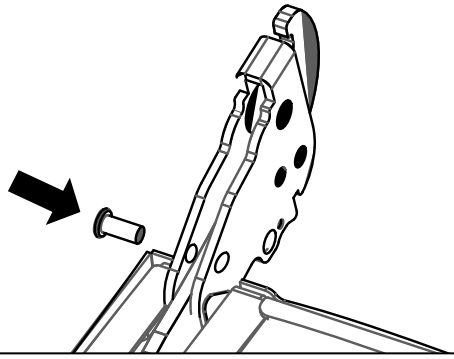


Fig.5-6

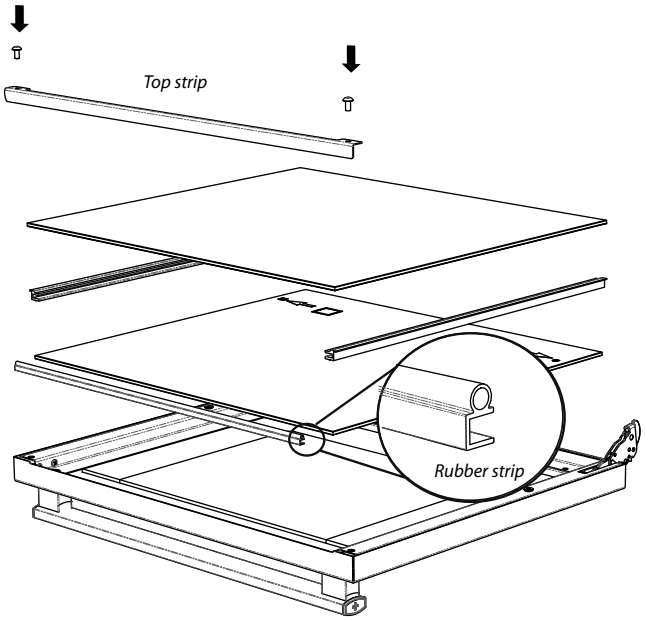


Fig.5-7

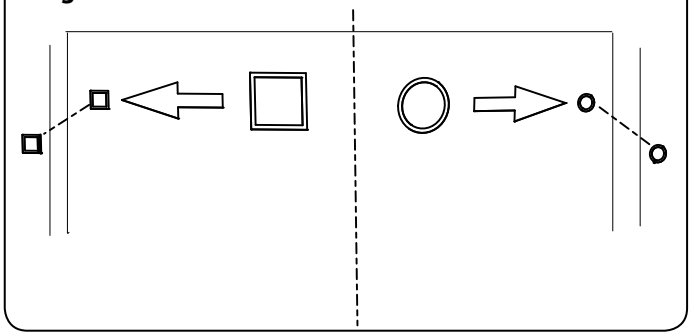
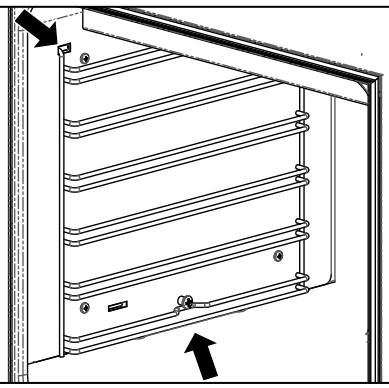


Fig.5-8



Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners. For best results, use a liquid detergent.

The same cleaner can be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance.

After cleaning, polish with a dry cloth.

Removing the Glass Fronted Door Panels

⚠ **DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

Open the oven door fully and place the supplied holding pins in the drop down hinges **(Fig.5-5)**.

Remove the top 2 fixing screws using the Allen key supplied and the door top strip **(Fig.5-6)**. Then lift the 2 glass panels out.

To refit the door glass correctly, make sure that the printed circle and square on the glass, match up to the pressed holes of the same shape **(Fig.5-7)**. This will ensure the heat reflective side is in the correct position, facing towards the oven.

Make sure that the rubber strips are all attached.

After cleaning, carefully refit the door panel and remove the holding pins.

Removing the Left-hand Main Oven Linings

Some of the lining panels can be removed for cleaning. You will need to remove the shelves before removing the panels. To remove the oven shelf supports lift until clear of the two top supporting holes, and the middle fixing screw and pull outwards **(Fig.5-8)**.

To remove the side panels, take out the 5 fixing screws on each side, lift the panel and slide forwards.

To replace the liner, the cut-out section must be at the top of the liner. Slide the liner towards the back of the oven cavity. When this is in position you can replace the fixing screws and then the shelf supports. To do this, insert the top of the support into the cut-out section, relocating the support under the lower fixing screw to secure into place.

Removing the Right-hand Oven Shelf Supports

To clean the oven sides, slide out the shelves, unhook the shelf supports from the oven sides **(Fig.5-9)**, and lift out.

Refit in reverse, making sure that the bottom of the shelf supports are inserted into the holes at the bottom of the oven **(Fig.5-10)**, prior to hooking the top into position.

Removing the Right-hand Oven Cover Plate and Reflector Tray

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

Once the side supports have been removed (see above) the cover plate at the bottom of the oven can be taken out by unscrewing the 2 fixing screws at the back of the oven **(Fig.5-11)**.

Lift the cover plate out using the lip at the back, and carefully lift up and pull forward.

To remove the reflector tray from underneath the element, gently raise the element and remove the tray from between the element and the oven front.

When replacing the reflector tray, it is important to push the tray fully back into position **(Fig.5-12)**. To do this, gently lift the element and slide the tray to the back of the oven.

To replace the cover plate, tilt it up at the back to allow it to go under the front lip of the oven, making sure that the fixing holes are aligned at the rear of the cooker. Lower into position and replace the screws.

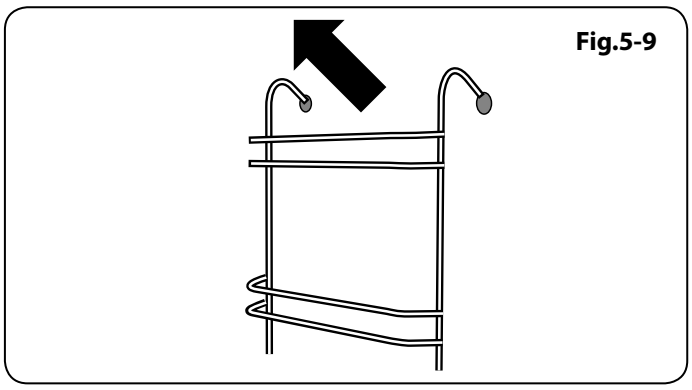


Fig.5-9

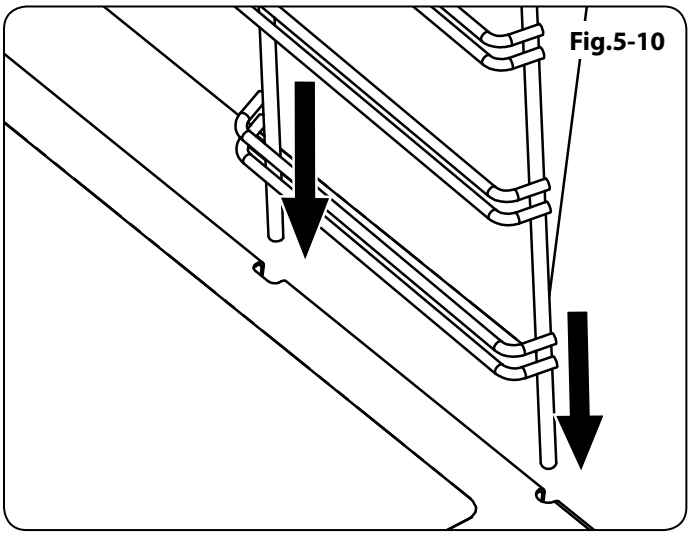


Fig.5-10

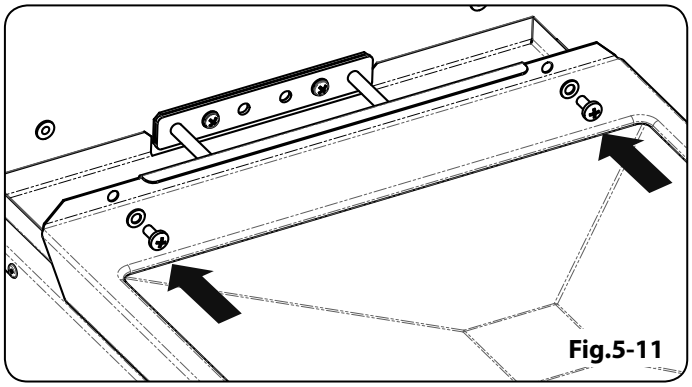


Fig.5-11

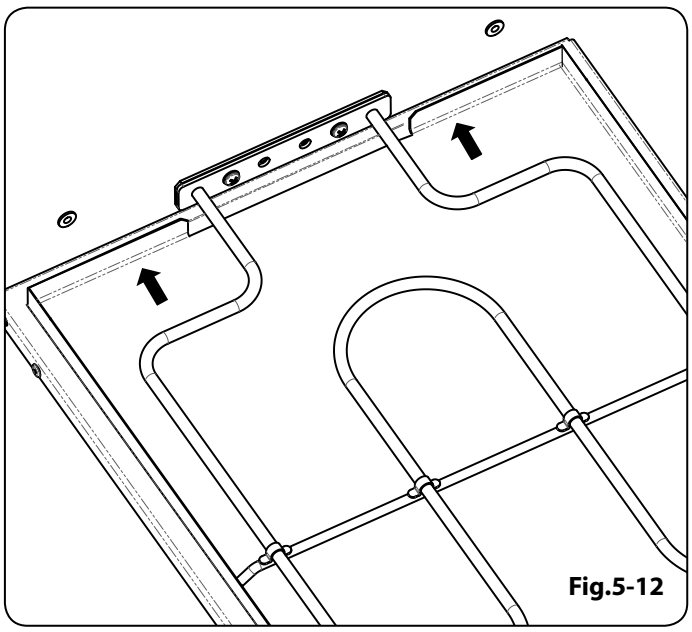


Fig.5-12

Cleaning Table

Cleaners listed **(Table 5-1)** are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

Hotplate		
Part	***Finish***	***Recommended Cleaning Method***
Hob top (including burner heads and caps)	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Griddle plate	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Outside of Cooker		
Part	***Finish***	***Recommended Cleaning Method***
Door, door surround & storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth *(electrical retailers)* or microfibre all-purpose cloth *(supermarket)*.
Sides & plinth	Painted surface	Hot soapy water, soft cloth.
Rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven		
Part	***Finish***	***Recommended Cleaning Method***
Sides, floor & roof of oven	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements. Use the minimum amount of liquid when cleaning the right-hand oven as you risk spilling it into the cover plate at the base of the oven.
Oven shelves & trivet	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5-1

6. Troubleshooting

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated?

If not, there maybe something wrong with the power supply.

Are the sparker (ignition electrode) or burner slots blocked by debris?

Are the burner trim and caps correctly located? See the section on *'Cleaning'*?

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push the control?

If not, verify that the power is on by checking that the clock is illuminated.

Steam is coming from the oven

When cooking foods with high water content (e.g. oven chips) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

What cleaning materials are recommended for the cooker?

See the *'Cleaning'* section for recommended cleaning materials.

Never use caustic or abrasive cleaners as these will damage the surface.

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

The knobs get hot when I use the oven. Can I avoid this?

Yes, this is caused by heat rising from the oven and heating them up. Do not leave the oven door open.

The fascia gets hot when I use the oven

The cooker is cooled by a fan. If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organisations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Power failure

In the event of a failure in the electrical supply, remember to reset the clock to make sure that the timed oven continues to operate.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

Check that you are using the recommended temperatures, shelf positions and tray sizes – see the oven cooking guide. The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on *'General Oven Tips'.*

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level arrange for your supplier to level it for you.

Oven not coming on

Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply.

Is the cooker supply on at the isolator switch?

Has the time of day been set?

Is the key symbol [⚿] showing in the display to signify that the oven is locked? See the *'Clock'* section of the instructions for more information on the key lock feature.

Fig.6-1

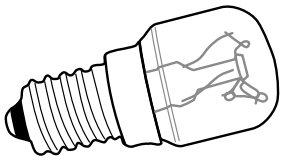
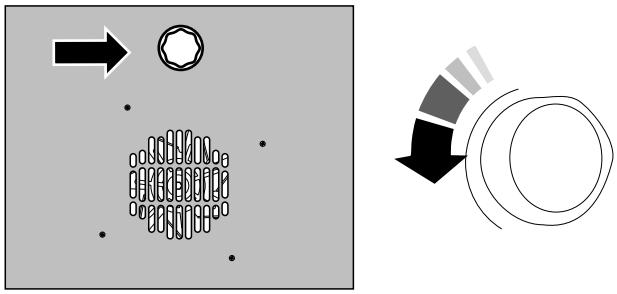


Fig.6-2



The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Is the oven locked (see above)?

Oven temperature getting hotter as the cooker gets older

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

Oven lights are not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W – 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C **(Fig.6-1)**.

Turn off the power at the circuit breaker.

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff **(Fig.6-2)**.

Taking care to protect your fingers with a glove in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

⚠ **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.**

⚠ **Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.**

⚠ **The appliance must be installed in accordance with the regulations in force and only in a well-ventilated space.**

⚠ **Read the instructions before installing or using this appliance.**

⚠ **In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **This appliance can be converted for use on another gas.**

In the UK the cooker must be installed in accordance with:

- **All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2.**
- **For Natural Gas – BS 6172 and BS 6891.**
- **For LP Gas – BS 5482-1 (when the installation is in a permanent dwelling), BS 5482-2 (when the installation is in a caravan or other non-permanent dwelling) or BS 5482-3 (when the installation is in a boat).**
- **The Gas Safety (Installation and Use) regulations.**
- **The relevant Building / IEE regulations.**

In the Republic of Ireland the cooker must be installed in accordance with:

The installation must be carried out by a competent person and installed in accordance with the current edition of IS 813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

In the UK:

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area 100 cm^2 is required; if it is installed in a room of volume between 5 m^3 and 10 m^3, an air vent of effective area 50 cm^2 is required; while if the volume exceeds 11 m^3, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 should be consulted to determine the requisite air vent requirements.

In the Republic of Ireland:

Reference should be made to the current edition of IS 813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

Note: An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

Conversion

This appliance is supplied set for G20 20 mbar Cat II_{2H3+}.

A conversion kit for another gas is available for the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

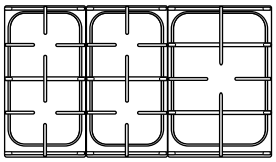
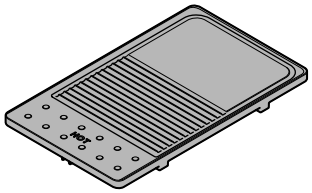
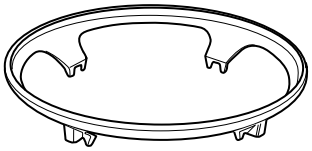
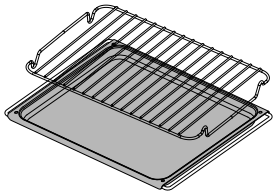
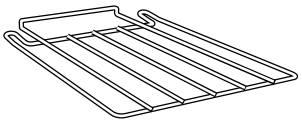
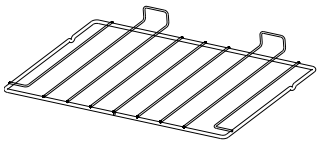
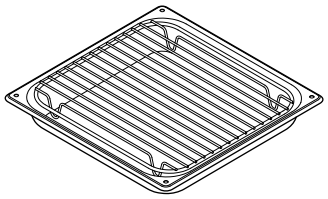
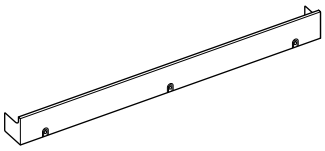
You will need the following equipment to complete the cooker installation satisfactorily:

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain MUST be fitted.
  These are not supplied with the cooker but are available at most builders' merchants.
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting the stability bracket
11. 4 mm & 3 mm Allen keys
12. 13 mm spanner or socket wrench

Checking the Parts:

3 pan supports	*Griddle*
	
Wok cradle	*Deluxe oven tray and trivet*
	
2 standard shelves	*2 flat shelves*
	
Grill pan	*Plinth*
	

Positioning the Cooker

Fig.7-1 and **Fig.7-2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface.

A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles), this can be reduced to 25 mm.

A minimum space of 650 mm is required between the top of the hotplate and a horizontal combustible surface.

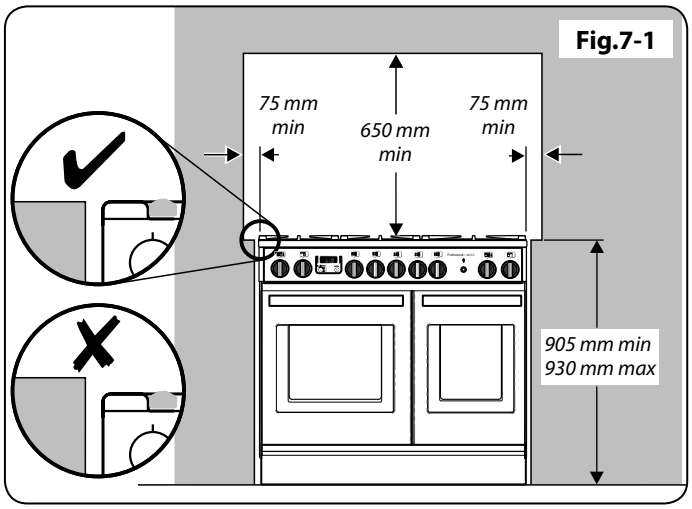
**Any cookerhood should be installed in accordance with the hood manufacturer's instructions.*

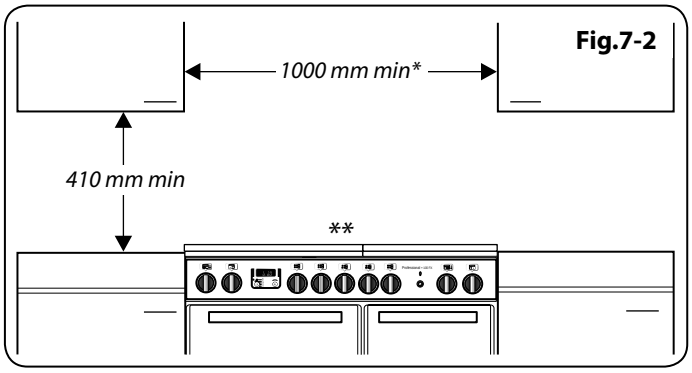
***Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.*

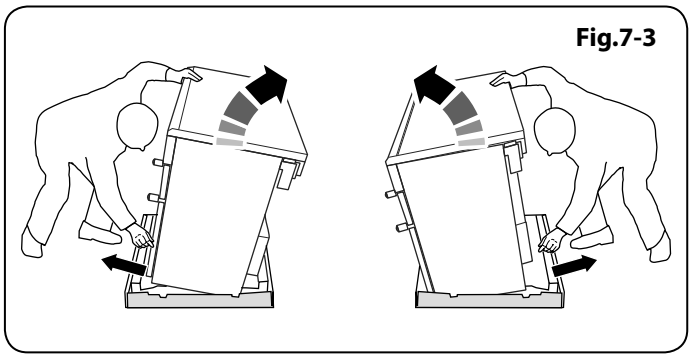
Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

We recommend a gap of 1000 mm between units to allow for moving the cooker. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.







Moving the Cooker

⚠ **On no account try and move the cooker while it is plugged into the electricity supply.**

⚠ **The cooker is very heavy, so take great care.**

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker forward and remove the front half of the polystyrene base **(Fig.7-3)**. Repeat from the back and remove the rear half of the polystyrene base.

Fig.7-4

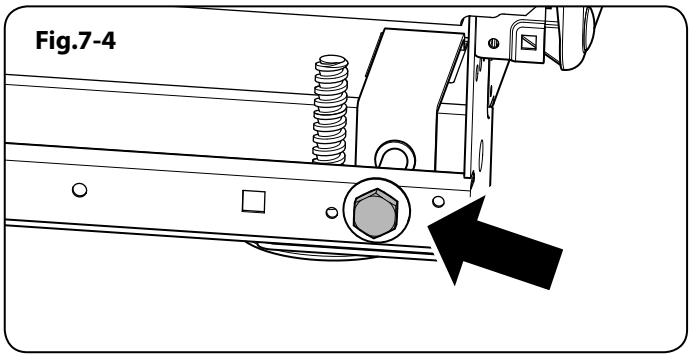


Fig.7-5

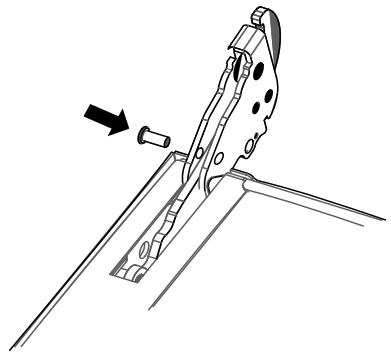


Fig.7-6

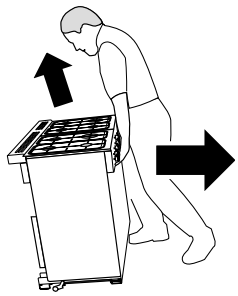
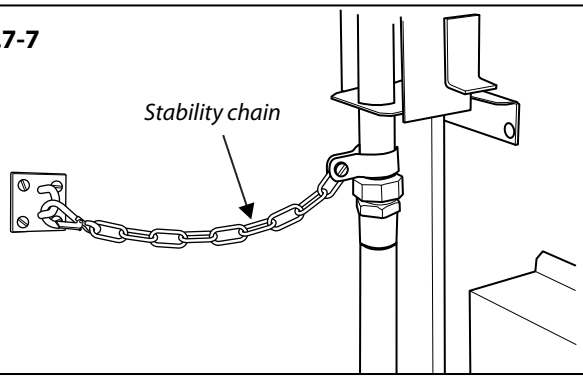


Fig.7-7



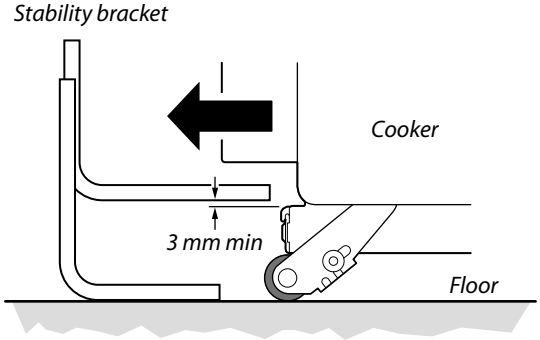


Fig.7-8 *Typical floor mounting*

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut **(Fig.7-4)**. Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Completing the Move

Unfold the rear edge of the pack base tray.

We recommend that you remove the oven doors to move the cooker. Open the oven door fully and place the supplied holding pins in the drop down hinges **(Fig.7-5)**.

Carefully lift the door panel up and out, place safely to one side. You can now get a good grip from inside of the oven (not the fascia panel) as you move the oven **(Fig.7-6)**.

Carefully push the cooker backwards off the cardboard base. Remove the pack base tray.

Position the cooker close to its final position, leaving just enough space to get behind it.

After moving, carefully refit the door panel and push down gently to release the holding pins.

⚠ **Do not use the door handles or control knobs to manoeuvre the cooker.**

Fitting the Stability Bracket or Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

Suitable stability devices are shown in **Fig.7-7**, **Fig.7-8** and **Fig.7-9**.

If you are using a stability chain **(Fig.7-7)** then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket (**Fig.7-8** and **Fig.7-9**), then adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

Conversion to Another Gas

If the appliance is to be converted to another gas do the conversion at this point. See the conversion section of these instructions.

Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position, taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the adjusting nuts at the front bottom corners of the cooker.

To set the front, turn the feet bases to raise or lower.

Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

We recommend that a Micropoint gas hose is used when installing this appliance.

The gas supply needs to terminate with a side-facing elbow with a down-facing bayonet.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1100 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

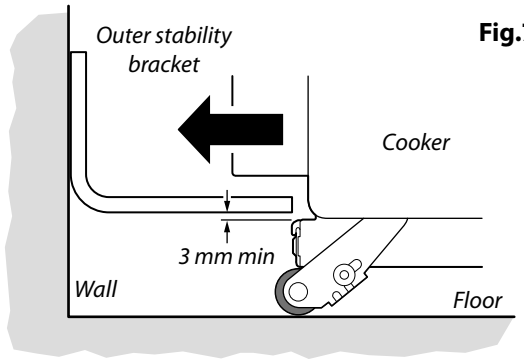
The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape.

Ideally the hose supply connection should be within the shaded area 'A' **(Fig.7-10)**.

For Natural Gas, the flexible hose must be in accordance with BS 669. For LP Gas, it should be capable of 50 mbar pressure, 70 °C temperature rise, and carry a red stripe, band or label. If in doubt contact, your supplier.

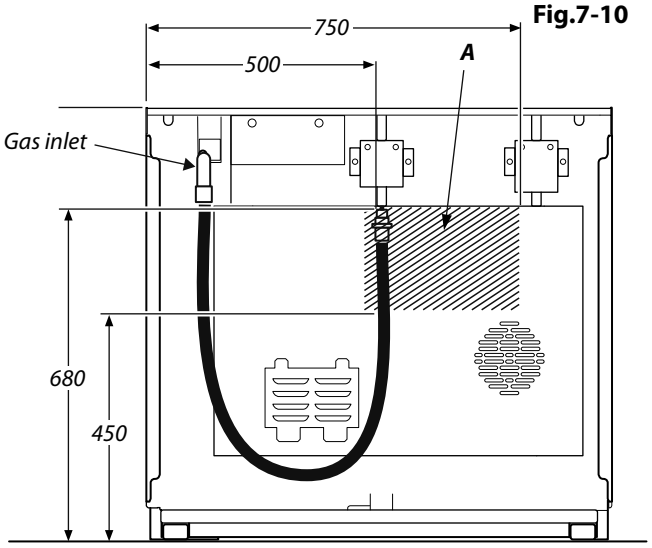
Screw connect the threaded end of the hose into the gas inlet. After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

Fig.7-9



Typical wall mounting

Fig.7-10



All dimensions in millimetres

Fig.7-11

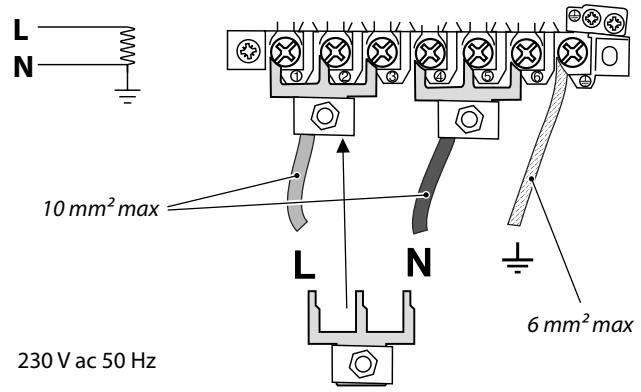
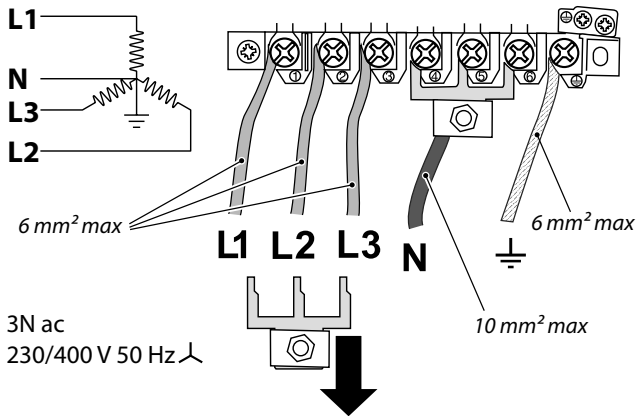


Fig.7-12



Pressure Testing

The gas pressure can be measured at one of the hotplate burner injectors (not the wok burner).

Lift off a burner head. Fit the pressure gauge to the injector. Turn on and light one of the other hotplate burners.

Turn on the control knob for the burner with the pressure gauge fitted to let gas through.

See the data badge for test pressures.

Turn off the burners. Make sure that you reassemble the burner top in the correct way on the burner body.

Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ The cooker MUST NOT be connected to an ordinary domestic power point.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-11** and **Fig.7-12**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Final Checks

Hotplate Check

Check each burner in turn (refer to the *'Hotplate Burners'* section at the front of the instructions).

Oven Check

Set the clock as described earlier in the instructions, and then turn on the ovens. Check that the oven fan starts to turn and that the ovens start to heat up.

Note: The oven light bulbs are not included in the guarantee.

Turn off the oven.

Fitting the Plinth

Loosen the three screws along the front bottom edge of the cooker. Hook the central keyhole over the central screw. Twist and fit each end keyhole over their respective screws. Tighten the fixing screws **(Fig.7-13)**.

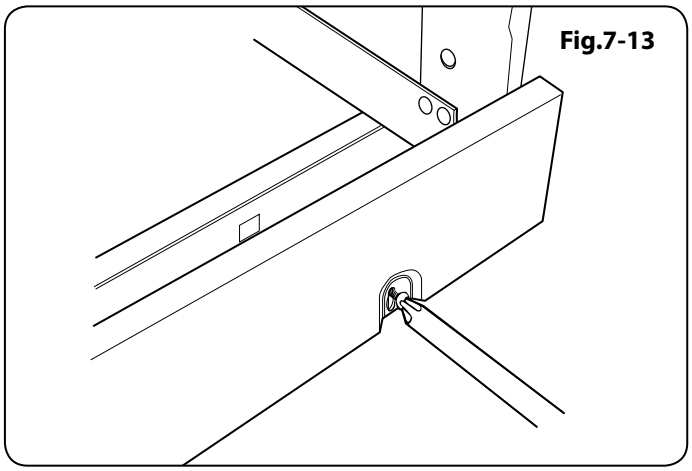


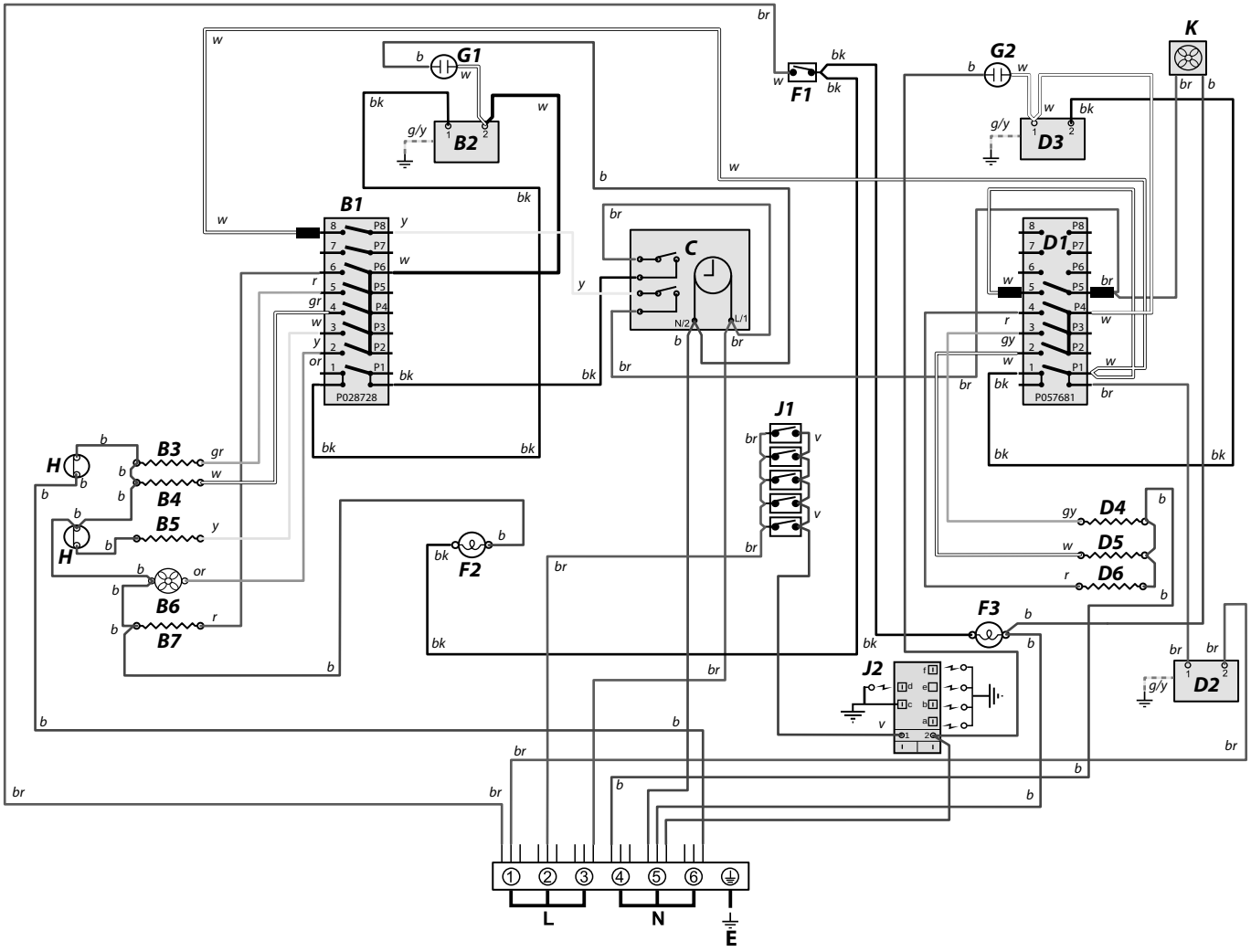
Fig.7-13

Customer Care

Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

8. Circuit Diagram



Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230 V 50 Hz.

Code	*Description*
B1	Left-hand oven multi-function switch
B2	Left-hand oven multi-function oven thermostat
B3	Multi-function oven top element (outer pr.)
B4	Multi-function oven top element (inner pr.)
B5	Multi-function oven base element
B5	Multi-function oven fan
B7	Multi-function oven fan element
C	Clock
D1	Right-hand oven multi-function switch
D2	Right-hand oven protection thermostat
D3	Right-hand oven temperature thermostat
D4	Right-hand oven top element (outer)

Code	*Description*
D5	Right-hand oven top element (inner)
D6	Right-hand oven base element
F1	Light switch
F2	Left-hand oven light
F3	Right-hand oven light
G1	Left-hand oven neon
G2	Right-hand oven neon
H	Left-hand oven thermal cut-out
J1	Gas ignition switch
J2	Spark generator
K	Cooling fan

Code	*Colour*
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

9. Technical Data

THE COOKER IS CATEGORY: Cat II_{2H3+}.
It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker.

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION: Cooker back, serial number repeater badge below oven door opening.

COUNTRY OF DESTINATION: GB, IE.

Connections

Gas (Rp ½ at rear right-hand side)		**Electric**
Natural gas	20 mbar	230/400 V 50 Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Overall height	minimum 905 mm	maximum 930 mm
Overall width	994 mm	
Overall depth	610 mm (to front of fascia); 649 mm (over handles)	
Hotplate clearance	650	

Refer to *'Positioning the Cooker'*.

Ratings

Hotplate	**Bypass Screw***	**Natural Gas 20 mb**		**L.P. Gas**	
			Injector		**Injector**
Wok burner	57	3.5 kW	internal 78	3.5 kW (246 g/h)	internal 53
			external 126		external 82
Large burner	40	3.0 kW	134	3.0 kW (210 g/h)	87
Medium burner	32	1.7 kW	109	1.7 kW (119 g/h)	68
Small burner	28	1.0 kW	75	1.0 kW (70 g/h)	51

* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural gas. For LPG conversion the bypass screws must be screwed all the way down.

Oven Efficiency

Ovens	**Left-hand Oven**	**Right-hand Oven**
	Multi-function	**Multi-function**
Maximum output at 230 V	2.5 kW	1.84 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.99 kWh	0.79 kWh
Oven volume (litres)	74	54
Size	Large	Medium
Time to cook standard load	41 minutes	44 minutes
Surface area of the grid	1400 cm^2	1056 cm^2

Maximum total electrical load at 230 V (approximate total including oven lights, oven fan, etc.)**:** 4.44 kW.

CE

Name of Appliance & Colour*				
Appliance Serial Number*				
Fuel Type*	**Natural Gas**	☐	**LP Gas**	☐
	Dual Fuel	☐	**Electric**	☐
Retailer's Name & Address				
Date of Purchase				
Installer's Name & Address				
Installer's Telephone Number				
Date of Installation				

* This information is on the appliance data badge - look in the appliance instructions to find out where the data badge is located.

CONSUMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone 0870 789 5107.

CONSUMER SERVICE LINES OPEN:

Monday to Thursday 8am–6pm
Friday 8am–5pm
Saturday 9am–1pm

WARRANTY

Your manufacturer warranty covers goods of our own brand for defective workmanship and materials for a period of 1 year from the date of purchase. This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

You will receive an additional FREE full 12 months guarantee by registering your purchase using the FREEPOST form provided. Alternatively, call free on 0800 587 5747, quoting reference RMGX57A, or register online at www.rangemaster.co.uk.

Any damage, blemishes or chips identified upon receipt of the product must be reported within 90 days – proof of purchase may be required to establish validity. Scratches on the surface of ceramic hobs must be reported within 14 days. Scratches caused by usage are not covered. Accidental damage is not covered by the manufacturer's warranty.

For warranty compliance, the requirements are that the appliance:

- Has been correctly installed in accordance with current legislation, relevant British and European Standards and Codes of Practice, by a suitably competent person registered with Gas Safe or equivalent body and, where applicable, a qualified electrician.
- Has been used solely for domestic cooking purposes.
- If in use in the UK*, has not been taken abroad as a personal export. (In the Republic of Ireland conditions may vary, so consult your retailer.)
- Is not second-hand or a refurbished appliance. The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification, and has not deteriorated due to normal domestic wear and tear, and the manufacturer's recommendations concerning cleaning materials have been followed.
- Has not been repaired by persons or organisations other than those authorised to act on behalf of AGA Rangemaster.

Exceptions:

- Items not included under the free 1 year guarantee include pan supports, griddles, wok rings, baking trays, grill pans, trivets, filters, light bulbs and other consumable accessories.
- Any damage caused other than through normal use.
- Breakdowns associated with cooking spillage.
- Cosmetic deterioration deemed to be normal wear and tear.

This warranty is in addition to your Statutory Rights.

* Only certain models can be adapted for use with Mains Gas supplied in the Channel Islands and Isle of Man.

OUT OF WARRANTY

Service work should only be carried out by technically competent and suitably qualified personnel.

For your own safety, always make sure that work is carried out by a Gas Safe registered engineer for gas appliances or an approved electrician for electrical models.

For a competitive quote and to arrange for a Rangemaster approved engineer to attend, call Consumer Services on: 0870 7895107.

SPARE PARTS

To maintain optimum and safe performance, we recommend that only genuine Rangemaster spare parts are used. These are available from most major spares stockists, including ourselves.

Contact Consumer Services on 0870 7895107, who will be happy to help.

STANDARDS

Rangemaster cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BS EN ISO 9001, BS EN ISO 14001 and OHSAS 18001 for continually improving environmental procedures.

Rangemaster cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

ALSO PART OF THE RANGEMASTER COLLECTION...

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RANGEmaster

Britain's No.1 Range Cooker

Search Rangemaster UK

Registered in England and Wales. Registration No. 354715 Registered Office: Juno Drive, Leamington Spa, Warwickshire, CV31 3RG

Rangemaster continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this booklet should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

CE